

# Old-Fashioned Pound Cake

*Canadian Mennonite Cookbook - 1974*

*1 cup butter, softened  
1 2/3 cups sugar  
5 eggs  
2 cups cake flour  
pinch salt  
1/8 teaspoon mace  
1/2 tablespoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar together until all of the sugar granules are dissolved.

Add the unbeaten eggs, one at a time. Beat thoroughly.

Sift and measure the flour. Add the salt and mace. Sift again

Add the flour to the egg mixture. Mix carefully. Add the vanilla.

Grease a cake pan.

Pour the batter into the cake pan.

Bake for 50 tpo 60 minutes.

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Per Serving (excluding unknown items): 4090 Calories; 211g Fat (46.0% calories from fat); 51g Protein; 506g Carbohydrate; 1g Dietary Fiber; 1557mg Cholesterol; 2231mg Sodium. Exchanges: 12 Grain(Starch); 4 Lean Meat; 39 Fat; 22 Other Carbohydrates.